

Boofer's Cookies

May 28, 2014

Makes 7 dozen 2-inch cookies

Total processing time: 2 hours

Add the following ingredients to a large bowl or KitchenAid bowl and mix thoroughly:

1 stick ($\frac{1}{2}$ cup) unsalted butter and $\frac{1}{2}$ cup coconut oil

1 cup brown sugar, firmly packed

$\frac{1}{2}$ cup white sugar

$\frac{1}{2}$ tsp salt

2 eggs

1 tsp vanilla extract

Mix together the following ingredients in a separate bowl:

1 tsp baking soda

$\frac{1}{4}$ cup flaxseed meal

$\frac{1}{4}$ cup oat bran

$\frac{1}{2}$ cup dried sweet dairy whey

$1\frac{1}{2}$ cup all purpose flour

1 cup oat flour

1 cup rolled oats

Combine the flour mixture with the butter & sugar mixture and mix.

Stir in the following ingredients

1 cup Angel Flake coconut

$\frac{1}{3}$ cup semisweet chocolate morsels

$\frac{1}{3}$ cup milk chocolate morsels

$\frac{1}{3}$ cup white chocolate morsels

1 cup chopped walnuts

Line two cookie sheets with parchment paper. Drop the cookie dough by rounded teaspoonfuls onto the parchment paper.

Bake at 350 F for 11 minutes. Let them sit for at least a minute before removing them from the cookie sheet to a cooling rack.